

**Flathead City-County Health
Department : Environmental
Health Services for September
2022**

| | Sep-22 | 12 Month Running Average | 12 Month Running Total | AUG-22 | July-22 | June-22 | May-22 | Apr-22 | Mar-22 | Feb- 22 | Jan-22 | Dec-21 | Nov-21 | Oct-21 |
|---------------------------------|--------|--------------------------------|------------------------------|--------|---------|---------|--------|--------|--------|---------|--------|--------|--------|--------|
| Food and Consumer Safety | | | | | | | | | | | | | | |
| Food Service Inspections | 132 | 94.3 | 1131 | 131 | 133 | 152 | 128 | 142 | 141 | 128 | 77 | 107 | 144 | 132 |
| Trailer Courts/R V Parks | 1 | 1.6 | 19 | 45 | 20 | 36 | 17 | 0 | 0 | 0 | 0 | 1 | 0 | 0 |
| Motels/Public Accomodations | 32 | 28.7 | 344 | 36 | 44 | 78 | 61 | 45 | 51 | 38 | 30 | 22 | 27 | 38 |
| Pools/Spas | 18 | 11.5 | 138 | 22 | 27 | 15 | 15 | 18 | 15 | 12 | 16 | 12 | 6 | 26 |
| Daycares/Group Homes | 3 | 1.0 | 12 | 11 | 2 | 3 | 1 | 0 | 1 | 1 | 2 | 1 | 2 | 1 |
| Plan Review | 31 | 33.8 | 406 | 35 | 41 | 60 | 72 | 62 | 57 | 53 | 37 | 28 | 36 | 30 |
| School Faciltiy Inspections | 0 | 0.9 | 11 | 0 | 0 | 0 | 0 | 0 | 11 | 0 | 0 | 0 | 0 | 0 |
| Misc FCSS Complaints | 3 | 1.0 | 12 | 2 | 0 | 0 | 1 | 0 | 1 | 3 | 1 | 1 | 1 | 1 |

Septic System Activity

| | | | | | | | | | | | | | | |
|---------------------------------|----|------|-----|----|----|----|----|-----|-----|----|----|----|----|----|
| Applications received | 64 | 56.9 | 683 | 92 | 62 | 61 | 90 | 110 | 102 | 85 | 53 | 51 | 51 | 77 |
| Permit Issued (sold) | 80 | 43.9 | 527 | 90 | 83 | 83 | 79 | 79 | 55 | 29 | 25 | 44 | 59 | 77 |
| Site Evaluations - OS | 27 | 29.8 | 357 | 37 | 51 | 43 | 41 | 54 | 52 | 40 | 28 | 36 | 31 | 48 |
| Site Reviews- SR | 37 | 23.0 | 276 | 44 | 36 | 39 | 41 | 41 | 36 | 22 | 23 | 19 | 23 | 34 |
| Septic Systems Inspected- Final | 62 | 33.4 | 401 | 63 | 75 | 74 | 59 | 49 | 15 | 10 | 15 | 40 | 71 | 80 |

Subdivision Activity

| | | | | | | | | | | | | | | |
|--------------------------------|----|------|-----|----|----|----|----|----|----|----|----|----|----|----|
| Applications Received Contract | 16 | 15.6 | 187 | 19 | 23 | 15 | 16 | 21 | 17 | 32 | 20 | 36 | 12 | 17 |
| Applications Received N/C | 0 | 2.2 | 26 | 0 | 1 | 0 | 0 | 1 | 2 | 8 | 2 | 4 | 1 | 8 |
| Applications Reviewed (FC) | 0 | 1.4 | 17 | 1 | 0 | 2 | 1 | 2 | 2 | 0 | 6 | 2 | 4 | 0 |
| All lots approved (DEQ & FC) | 44 | 21.0 | 252 | 24 | 78 | 28 | 35 | 34 | 19 | 34 | 17 | 13 | 34 | 22 |
| Site visits completed | 9 | 11.4 | 137 | 13 | 27 | 13 | 15 | 24 | 45 | 0 | 5 | 11 | 10 | 18 |

Flathead City-County Environmental Health Services
Monthly Food Purveyors Inspection Report

| | | 132 Inspections | September-22 | | | | |
|----------------------------------|------------------|------------------------|---------------------|-------------|-----------------|--------------|------------------|
| Establishment | Facility | City | License | Date | Purpose | Grade | Inspector |
| Town Pump of Kalispell #7 | Food Service | Kalispell | FL83678 | 2-Sep-2022 | Routine | A- | Jossolyn Becker |
| Jalisco Cantina | Food Service | Whitefish | FL316312 - 1 | 2-Sep-2022 | Routine | B- | Jossolyn Becker |
| Youth With A Mission | Food Service | Lakeside | FL1798 - 1 | 6-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Del's of Somers | Food Service | Somers | FS4908 - 1 | 6-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Eagle's Nest Cafeteria @ FVCC | Food Service | Kalispell | FL304392 - 1 | 6-Sep-2022 | Routine | A+ | Jesse M Green |
| | Food | | | | | | |
| Glacier Hops Ranch, Inc. | Manufacturing | Whitefish | FM317754 | 6-Sep-2022 | Routine | A+ | Danielle Peirce |
| Caveman Protein | Mobile (Trailer) | Whitefish | FS314837 - 7 | 6-Sep-2022 | Routine | N/A | Danielle Peirce |
| Charlie Wong Saigon Garden | Food Service | Kalispell | FL301321 - 1 | 6-Sep-2022 | Routine | A- | Jesse M Green |
| Forage Catering | Mobile | Whitefish | | 6-Sep-2022 | Pre-Operational | N/A | Danielle Peirce |
| Hurst Flower Meadow, LLC | Mobile (Trailer) | Kalispell | FS316630 | 7-Sep-2022 | Routine | N/A | Danielle Peirce |
| Outlaw Diner | Food Service | Columbia Falls | FL314415 - 1 | 7-Sep-2022 | Routine | A | Darin Woeppel |
| Hidden Meadow Memory Care | Food Service | Columbia Falls | FL314425 - 1 | 7-Sep-2022 | Routine | A | Darin Woeppel |
| Great Northern Honey Co | Wholesale Mfg. | Kalispell | FM308507 - 13 | 7-Sep-2022 | Routine | A+ | Darin Woeppel |
| Homestead Cafe | Food Service | Lakeside | FL317512 - 1 | 7-Sep-2022 | Routine | B | Jossolyn Becker |
| Belton Chalet | Food Service | West Glacier | FL314971 - 1 | 7-Sep-2022 | Routine | A | Jesse M Green |
| Belton Chalet | Bar | West Glacier | FL314971 - 2 | 7-Sep-2022 | Routine | A+ | Jesse M Green |
| Heavens Peak Kaffee Haus | Food Service | West Glacier | FS10291 - 1 | 7-Sep-2022 | Routine | N/A | Jesse M Green |
| Heavens Peak Kaffee Haus | Bar | West Glacier | FS10291 - 2 | 7-Sep-2022 | Routine | N/A | Jesse M Green |
| Four O Sips | Mobile (Trailer) | Kalispell | FS315265 - 7 | 7-Sep-2022 | Routine | N/A | Danielle Peirce |
| Greenwood Village Inn and Suites | Food Service | Kalispell | PAL315379 | 8-Sep-2022 | Routine | A | Darin Woeppel |
| | Pubhouse Food | | | | | | |
| FLBC | Service | Bigfork | FL308505 - 1 | 8-Sep-2022 | Routine | A | Jesse M Green |
| Asian Buffet Kalispell Inc | Food Service | Kalispell | FL320336 - 1 | 8-Sep-2022 | Follow-Up | A+ | Jesse M Green |
| Marketplace at the Bigfork Inn | Food Service | Bigfork | FS314935 - 1 | 8-Sep-2022 | Routine | N/A | Jesse M Green |
| Lake Baked | Food Service | Bigfork | FL316374 - 1 | 8-Sep-2022 | Routine | A+ | Jesse M Green |
| | Cellar Food | | | | | | |
| FLBC | Service | Bigfork | FL308505-1 | 8-Sep-2022 | Routine | N/A | Jesse M Green |
| Town Pump of Kalispell #5 | Food Service | Kalispell | FL80532 - 1 | 8-Sep-2022 | Routine | A- | Jossolyn Becker |
| Kalispell Montesorri Elem School | Food Service | Kalispell | FS43429 - 1 | 8-Sep-2022 | Routine | A+ | Darin Woeppel |
| Majestic Valley Arena | Food Service | Kalispell | FL14289 - 1 | 9-Sep-2022 | Routine | A+ | Danielle Peirce |
| Ruder Elementary School | Food Service | Columbia Falls | FL18898 - 1 | 9-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Vandevanter Meats Inc | Meat Market | Columbia Falls | FL7556 - 3 | 9-Sep-2022 | Routine | A | Jossolyn Becker |
| Vaqueros Restaurant | Food Service | Columbia Falls | FL19257 - 1 | 9-Sep-2022 | Routine | B+ | Jossolyn Becker |
| IHOP | Food Service | Kalispell | FL301673 - 1 | 12-Sep-2022 | Routine | A+ | Darin Woeppel |
| West Valley School Lunch | Food Service | Kalispell | FS32861 - 1 | 12-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Spotted Bear Spirits | Wholesale Mfg. | Columbia Falls | FM314689 - 16 | 12-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Garden Bar & Grill | Food Service | Bigfork | FL2051 - 1 | 12-Sep-2022 | Routine | A+ | Jesse M Green |
| Isling Chow | Mobile (Trailer) | Somers | FL319334 - 7 | 12-Sep-2022 | Routine | A- | Jesse M Green |

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Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

| Establishment | Facility | City | License | Date | Purpose | Grade | Inspector |
|-----------------------------------|----------------|----------------|---------------|-------------|-----------------|-------|-----------------|
| Florence Coffee Company-Kalispell | Food Service | Kalispell | FS312055 - 1 | 12-Sep-2022 | Routine | A | Jesse M Green |
| La Casita Kalispell | Food Service | Kalispell | FL319361 - 1 | 13-Sep-2022 | Routine | A+ | Darin Woeppel |
| Helena Flats School | Food Service | Kalispell | FS44776 - 1 | 13-Sep-2022 | Routine | A+ | Darin Woeppel |
| Super 1 Foods City Center | Deli | Kalispell | FL81181 - 1 | 13-Sep-2022 | Routine | B | Jossolyn Becker |
| Super 1 Foods City Center | Bakery | Kalispell | FL81181 - 4 | 13-Sep-2022 | Routine | A | Jossolyn Becker |
| Super 1 Foods City Center | Store | Kalispell | FL81181 - 9 | 13-Sep-2022 | Routine | A- | Jossolyn Becker |
| Chick-fil-A | Food Service | Kalispell | FS311062 - 1 | 13-Sep-2022 | Routine | A+ | Jesse M Green |
| Brass Tap, The | Food Service | Kalispell | FL311299 - 1 | 13-Sep-2022 | Routine | A+ | Jesse M Green |
| Indah Sushi | Food Service | Whitefish | FL311853 - 1 | 13-Sep-2022 | Routine | A+ | Danielle Peirce |
| Subway of Whitefish | Food Service | Whitefish | FS0511 - 1 | 14-Sep-2022 | Routine | A | Darin Woeppel |
| Whitefish High School | Food Service | Whitefish | FL16037 - 1 | 14-Sep-2022 | Routine | A+ | Darin Woeppel |
| Victorian Casino | Bar | Whitefish | FS312447 - 2 | 14-Sep-2022 | Routine | A- | Darin Woeppel |
| Coop, The | Bar/Tavern | Columbia Falls | | 14-Sep-2022 | Pre-Operational | N/A | Jesse M Green |
| Flathead Fish and Seafood Co. | Retail Store | Columbia Falls | FS312800 - 9 | 14-Sep-2022 | Routine | A+ | Jesse M Green |
| Flathead Fish and Seafood Co. | Wholesale Mfg | Columbia Falls | FM312799 - 17 | 14-Sep-2022 | Routine | A+ | Jesse M Green |
| Mooses Saloon Inc | Food Service | Kalispell | FL0542 - 1 | 14-Sep-2022 | Routine | A+ | Danielle Peirce |
| Huck's Place | Food Service | Whitefish | FL318381 - 1 | 14-Sep-2022 | Routine | A+ | Danielle Peirce |
| Bulldog Saloon | Food Service | Whitefish | FL1848 - 1 | 14-Sep-2022 | Routine | A- | Danielle Peirce |
| Super 1 Foods | Meat Market | Columbia Falls | FL80369 - 3 | 14-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Super 1 Foods | Bakery | Columbia Falls | FL80369 - 4 | 14-Sep-2022 | Routine | A | Jossolyn Becker |
| Super 1 Foods | Deli | Columbia Falls | FL80369 - 11 | 14-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Silver Bullet Bar | Food Service | Columbia Falls | FL320269 | 14-Sep-2022 | Routine | A | Jossolyn Becker |
| StageLine Pizza | Food Service | Columbia Falls | FL308590 - 1 | 14-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Silver Bullet Bar | Bar | Columbia Falls | FL30269 | 14-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Laurie's Deli | Food Service | Columbia Falls | FS0710 - 1 | 15-Sep-2022 | Routine | A+ | Darin Woeppel |
| Canyon Foods | Deli/Bakery | Hungry Horse | FL9253 - 11 | 15-Sep-2022 | Routine | A+ | Darin Woeppel |
| Prestige Assisted Living Facility | Food Service | Kalispell | FL10909 - 1 | 15-Sep-2022 | Routine | A+ | Danielle Peirce |
| Fleur Bake Shop | Bakery | Whitefish | FL314980 - 4 | 15-Sep-2022 | Routine | A+ | Danielle Peirce |
| Fleur Bake Shop | Wholesale Mfg. | Whitefish | FM314979 - 13 | 15-Sep-2022 | Routine | A+ | Danielle Peirce |
| Swift Creek Cafe | Food Service | Whitefish | FL312541 | 19-Sep-2022 | Routine | A | Darin Woeppel |
| Whitefish Middle School | Food Service | Whitefish | FL16039 - 1 | 19-Sep-2022 | Routine | A+ | Darin Woeppel |
| Sammy Bakes | Bakery | Whitefish | FS320581 - 4 | 19-Sep-2022 | Routine | A+ | Darin Woeppel |
| Bigfork High School | Food Service | Bigfork | FL312201 - 1 | 19-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Echo Lake Café | Food Service | Bigfork | FL8751 - 1 | 19-Sep-2022 | Routine | B- | Jossolyn Becker |
| Dairy Queen Grill & Chill | Food Service | Bigfork | FL308591 - 1 | 19-Sep-2022 | Routine | A | Jossolyn Becker |
| Bigfork High School | A la Carte | Bigfork | FL312201 - 1a | 19-Sep-2022 | Routine | A- | Jossolyn Becker |
| Bigfork School District Lunch | Food Service | Bigfork | FL19207 - 1 | 19-Sep-2022 | Routine | A+ | Jossolyn Becker |
| N W Montana Head Start | Food Service | Kalispell | FL43490 - 1 | 19-Sep-2022 | Routine | A+ | Danielle Peirce |
| Montana Bounty Foods | Wholesale Mfg. | Kalispell | FM14094 - 13 | 19-Sep-2022 | Routine | A | Danielle Peirce |
| Starbucks Main and Center | Food Service | Kalispell | FL308075 - 1 | 20-Sep-2022 | Routine | A+ | Jossolyn Becker |

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Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

| Establishment | Facility | City | License | Date | Purpose | Grade | Inspector |
|---------------------------------|-------------------|-----------|---------------|-------------|-----------------|-------|-----------------|
| Stillwater Christian School | Food Service | Kalispell | FL44169 - 1 | 20-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Gandy Dancer Pepper LLC | Retail Mfg. | Kalispell | FM318761 - 6 | 20-Sep-2022 | Routine | A+ | Darin Woeppel |
| Gandy Dancer Pepper LLC | Wholesale Mfg. | Kalispell | FM318762 - 13 | 20-Sep-2022 | Routine | A+ | Darin Woeppel |
| Caseys Pub & Grill | Food Service | Whitefish | FL306930 - 1 | 20-Sep-2022 | Routine | A- | Danielle Peirce |
| Abruzzo Italian Kitchen | Food Service | Whitefish | FL312425 - 1 | 20-Sep-2022 | Routine | A | Danielle Peirce |
| Russell School | Food Service | Kalispell | FS16028 - 1 | 20-Sep-2022 | Routine | A+ | Danielle Peirce |
| Good Taco | Food Service | Whitefish | | 20-Sep-2022 | Pre-Operational | N/A | Danielle Peirce |
| Super 1 Foods | Bakery | Whitefish | FL80549 - 4 | 21-Sep-2022 | Routine | A | Darin Woeppel |
| Super 1 Foods | Deli | Whitefish | FL80549 - 11 | 21-Sep-2022 | Routine | A | Darin Woeppel |
| Super 1 Foods | Meat Market | Whitefish | FL80549 - 3 | 21-Sep-2022 | Routine | A+ | Darin Woeppel |
| ACE Sushi @ Super 1 | Wholesale Mfg. | Whitefish | FM318302 | 21-Sep-2022 | Routine | A+ | Danielle Peirce |
| Great Northern Bar & Grill | Food Service | Whitefish | FL0910 - 1 | 21-Sep-2022 | Routine | A+ | Danielle Peirce |
| Abruzzo Italian Kitchen | Food Mfg | Whitefish | FM317526 | 21-Sep-2022 | Routine | A+ | Danielle Peirce |
| Cowgirl 93 | Food Service | Whitefish | FS317714 - 1 | 21-Sep-2022 | Routine | A+ | Danielle Peirce |
| Hilton Garden Inn | Food Service | Kalispell | FL319567 - 1a | 22-Sep-2022 | Routine | A- | Darin Woeppel |
| Hilton Garden Inn | Banquet | Kalispell | FL319567 - 1b | 22-Sep-2022 | Routine | A- | Darin Woeppel |
| Roadhouse Bar & Casino | Food Service | Kalispell | FL319324 - 1 | 22-Sep-2022 | Routine | C | Danielle Peirce |
| Firebrand Lounge, The | Food Service | Whitefish | FL310838 - 1 | 22-Sep-2022 | Routine | A+ | Danielle Peirce |
| Ticos | Mobile (Truck) | Whitefish | FS318069 - 7 | 22-Sep-2022 | Routine | A+ | Danielle Peirce |
| Smith Valley School Dist #89 | Food Service | Kalispell | FL40029 - 1 | 23-Sep-2022 | Routine | A- | Jossolyn Becker |
| Sweet Mountain Macarons | Food Service | Kalispell | FS317929 | 23-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Sweet Mountain Macarons | Wholesale | Kalispell | FM318447 | 23-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Salty Calf, The | Catering | Kalispell | FS319918 | 23-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Glacier High School - Foodcourt | Food Service | Kalispell | FL44150 - 1 | 23-Sep-2022 | Routine | A- | Darin Woeppel |
| Hu Hot Mongolian Grill | Food Service | Kalispell | FL312589 - 1 | 23-Sep-2022 | Routine | A+ | Darin Woeppel |
| Dickeys BBQ of Kalispell | Food Service | Kalispell | FL310474 - 1 | 23-Sep-2022 | Routine | A | Jesse M Green |
| Elrod School | Food Service | Kalispell | FS16026 - 1 | 23-Sep-2022 | Routine | A+ | Jesse M Green |
| Food for the Soul | Food for the Soul | Kalispell | | 23-Sep-2022 | Pre-Operational | N/A | Jesse M Green |
| Buffalo Wild Wings | Food Service | Kalispell | FL309699 - 1 | 23-Sep-2022 | Routine | A- | Jesse M Green |
| FVCC Instructional Kitchen | Food Service | Kalispell | FL44003 - 1 | 26-Sep-2022 | Routine | A+ | Jesse M Green |
| Cornelius Hedges School Lunch | Food Service | Kalispell | FS16029 - 1 | 26-Sep-2022 | Routine | A | Jesse M Green |
| Roadhouse Bar & Casino | Food Service | Kalispell | FL319324 - 1 | 26-Sep-2022 | Follow-Up | N/A | Danielle Peirce |
| Cowboy Up | Wholesale | Somers | FM320182 | 27-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Bitterroot Quick Stop | Store | Marion | FS80736 - 9 | 27-Sep-2022 | Routine | A- | Danielle Peirce |
| Hilltop Hitching Post Inn | Food Service | Marion | FL314449 - 1 | 27-Sep-2022 | Routine | C+ | Danielle Peirce |
| Ylang, LLC | Retail Food | Marion | FS318572 - 1 | 27-Sep-2022 | Routine | A+ | Danielle Peirce |
| North Shore Farm | Food Service | Somers | FS320698 - 1 | 28-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Woody's Country Store | Food Service | Kalispell | FL6994 - 1 | 28-Sep-2022 | Routine | A | Jossolyn Becker |
| Cayuse Prairie School | Food Service | Kalispell | FS16081 - 1 | 28-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Clementine's Cabins | Food Service | Bigfork | FS12172 - 1 | 28-Sep-2022 | Routine | A+ | Jossolyn Becker |

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Flathead City-County Environmental Health Services
Monthly Food Purveyors Inspection Report

| Establishment | Facility | City | License | Date | Purpose | Grade | Inspector |
|-----------------------------|-----------------|----------------|----------------|-------------|-----------------|--------------|------------------|
| Dog Creek Lodge | Food Service | Olney | FL317478 - 1 | 28-Sep-2022 | Routine | B+ | Danielle Peirce |
| Peterson School Lunch | Food Service | Kalispell | FS16027 - 1 | 28-Sep-2022 | Routine | A+ | Danielle Peirce |
| Northwest Montana Adventure | Food Service | Olney | FS317477 - 1 | 28-Sep-2022 | Routine | A+ | Danielle Peirce |
| Meadow Lake Bar and Grille | Food Service | Columbia Falls | FL309259 - 1a | 28-Sep-2022 | Routine | A- | Darin Woeppel |
| Perfect Cuts | Meats | Columbia Falls | FL317167 - | 28-Sep-2022 | Routine | A+ | Darin Woeppel |
| Mudman Burgers (C. Falls) | Food Service | Columbia Falls | FL316434 - 1 | 28-Sep-2022 | Routine | A+ | Darin Woeppel |
| Gunsight Saloon | Food Service | Columbia Falls | FL313183 - 1 | 28-Sep-2022 | Routine | A | Darin Woeppel |
| Meadow Lake Bar and Grille | Bar | Columbia Falls | FL309259 - 2 | 28-Sep-2022 | Routine | A+ | Darin Woeppel |
| Kentucky Fried Chicken | Food Service | Kalispell | | 29-Sep-2022 | Pre-Operational | N/A | Darin Woeppel |
| Rebel Roots Kitchen | Food Service | Whitefish | FS313659 - 1 | 29-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Montana Coffee Traders | Food Service | Whitefish | FL13594 - 1 | 29-Sep-2022 | Routine | A+ | Jossolyn Becker |
| Wendy's #15008 | Food Service | Kalispell | FL308695 - 1 | 29-Sep-2022 | Routine | A | Jossolyn Becker |
| Butterkrem | Wholesale Mfg | Kalispell | FS319685 | 29-Sep-2022 | Pre-Operational | N/A | Danielle Peirce |
| Amazing Crepes | Food Service | Whitefish | FL313263- 1 | 29-Sep-2022 | Routine | A+ | Danielle Peirce |
| Butterkrem | Bakery | Kalispell | FS319685 - 4 | 29-Sep-2022 | Routine | A+ | Danielle Peirce |
| Amazing Crepes | Mobile (Truck) | Whitefish | FS313264 - 7 | 29-Sep-2022 | Routine | N/A | Danielle Peirce |

Flathead City-County Environmental Health Services
Monthly High Risk Population Food Purveyors Inspection Report

| Establishment | Facility | 6 Inspections City | September-22 License | Date | Purpose | Grade | Inspector |
|-----------------------------------|-----------------|-------------------------------|---------------------------------|-------------|----------------|--------------|------------------|
| Hidden Meadow Memory Care | Food Service | Columbia Falls | FL314425 - 1 | 7-Sep-2022 | Routine | A | Darin Woeppel |
| Vandevanter Meats Inc | Meat Market | Columbia Falls | FL7556 - 3 | 9-Sep-2022 | Routine | A | Jossolyn Becker |
| Prestige Assisted Living Facility | Food Service | Kalispell | FL10909 - 1 | 15-Sep-2022 | Routine | A+ | Danielle Peirce |
| ACE Sushi @ Super 1 | Wholesale Mfg. | Whitefish | FM318302 | 21-Sep-2022 | Routine | A+ | Danielle Peirce |
| Firebrand Lounge, The | Food Service | Whitefish | FL310838 - 1 | 22-Sep-2022 | Routine | A+ | Danielle Peirce |
| Perfect Cuts | Meats | Columbia Falls | FL317167 - | 28-Sep-2022 | Routine | A+ | Darin Woeppel |

Summary of Low Grades (C+ or Lower) for September 2022

Roadhouse Bar & Casino – Food Service (Kalispell)

Inspection Date: Thursday September 22, 2022

Inspection Type: Routine

Grade: C

Follow-Up Date: NA- Change of Ownership

Grade: NA

Enforcement Action: Actions

Inspection Deficiencies & Details:

(All) Handwashing not done when required.

PRIORITY

Corrected on site

Recommended Resolution - Food employees shall properly clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. Must be corrected within 3 days.

Observations and Corrective Actions - Observed employees handling raw shell eggs and not washing hands before donning new gloves. COS: Stopped employee and had discussion about when to wash hands (after handling any raw protein, gloves or no gloves) before donning gloves and handling RTE food.

Inadequate hot holding of PHF/TCS food.

PRIORITY

Recommended Resolution - Except for roasts, which can be held at 130°F after cooking, potentially hazardous/time-temperature control for safety food that is being held hot must be held at 135°F or above. This deficiency must be corrected within a maximum of 3 days

Observations and Corrective Actions - Queso in food warmer was below 135 degrees. Checked second time after time had passed and temperature had not risen. Asked staff to turn warmer up. No change in temperature observed. Moved to stove top hot holding.

Equipment food-contact surfaces not clean to sight or touch.

PRIORITY FOUNDATION

Corrected on site

Recommended Resolution - Equipment food-contact surfaces and utensils shall be clean to sight and touch. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Observed ice scoops sitting in bucket with water and sludge. COS: Employees washed, rinsed, sanitized utensils upon notification.

Manager and/or supervisory education requirements not met.

Recommended Resolution - At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - No certified food safety manager documentation was available on site.

(A,B) Food stored in an improperly such as on the floor, next to a hand washing sink or in an uncovered container.

REPEAT

Recommended Resolution - Food shall be protected from contamination by storing the food: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed boxes of food on floor in walk in freezer. Observed many bags and boxes in walk in freezer and cooler open.

Food employees must eat, drink and use tobacco in designated areas. Only covered, spill resistant, cups should be used for personal beverages.

Recommended Resolution - An employee shall eat, drink or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. Food employees may drink only from spill resistant cups that can be closed. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed a drink cup with straw and no lid sitting on top of prep cooler.

Single-service articles not adequately protected from contamination until dispensed.

Recommended Resolution - Single-service and single-use articles shall be stored as specified and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed cardboard boxes of single use cups being stored on floor. Need to be up off the floor.

Hilltop Hitching Post Inn – Food Service (Marion)

Inspection Date: Tuesday, September 27, 2022

Inspection Type: Routine

Grade: C+

Follow-Up Date: October 7, 2022

Grade:

Enforcement Action: Moved to Advanced Inspections

Inspection Deficiencies & Details:

(All) Handwashing not done when required.

PRIORITY

Recommended Resolution - Food employees shall properly clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. Must be corrected within 3 days.

Observations and Corrective Actions - Need to wash hands in between tasks; in between handling dirty dishes and clean ones. Before returning to line to cook. Observed employees collecting dirty glasses at tables by grabbing by top of glasses; employee then delivers food.

(A-E) Direct hand contact when handling ready-to-eat foods.

PRIORITY

Recommended Resolution - Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Must be corrected within 3 days.

Observations and Corrective Actions - Observed employee handling food that was RTE with bare hands. (Fish sticks, taco shells). Need to wear gloves or use tongs or other utensil.

Equipment food-contact surfaces not clean to sight or touch.

PRIORITY FOUNDATION

Recommended Resolution - Equipment food-contact surfaces and utensils shall be clean to sight and touch. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Can opener blade was visibly dirty and had build up on it.

(A-D) Premises not maintained free of insects, rodents or other pests.

PRIORITY FOUNDATION

Recommended Resolution - The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; using methods, if pests are found, such as trapping devices or other means of pest control as specified and eliminating harborage conditions. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Lots of flies in kitchen.

Manager and/or supervisory education requirements not met.

Recommended Resolution - At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - No CFSM on staff. Must have a CFSM on staff. FCCHD offers classes monthly at FVCC. Contact Continuing Education to schedule class.

Grade card not posted as required by "Flathead County Board of Health Policy '2010-01 EH'."

Recommended Resolution - The grade card received from the most recent inspection must be posted in a prominent location where the public has the opportunity to view it. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Grade card needs to be posted visibly to the public. Grade card was behind a bunch of posters and a frame behind bar.

Food employees must eat, drink and use tobacco in designated areas. Only covered, spill resistant, cups should be used for personal beverages.

Recommended Resolution - An employee shall eat, drink or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. Food employees may drink only from spill resistant cups that can be closed. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Employee on line had drink without a lid sitting in plating area, on top of prep cooler. Was drinking from it. Discussed with employee importance of having a lid on drink.

Food stored in an improperly such as on the floor, next to a hand washing sink or in an uncovered container.

Recommended Resolution - Food shall be protected from contamination by storing the food: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed food items stored in open containers; boxes and bags open. Container of mayo uncovered with spoon in it.

Single-service articles not adequately protected from contamination until dispensed.

Recommended Resolution - Single-service and single-use articles shall be stored as specified and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions- Need to invert to go containers or keep in sleeve until dispensed.

Non food contact surfaces of equipment are not maintained free of grease deposits, food residue, and other debris.

Recommended Resolution - The non food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Non food contact equipment surfaces must be cleaned at a frequency as described in 4-602.13 of the Food Code. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions- Observed equipment that was not clean to sight or touch. Lots of water and wet rags in bottom of large prep cooler. Tops of shelves and in bottom of coolers lots of grease build up and food debris. Floor in walk in cooler needs cleaned; observed food that had fallen under shelves and on floor.